



## Easter Sunday Lunch

### Starters:

Terrine of ham hock and foie gras with cauliflower puree and piccalilli  
Carpaccio of Irish beef with sage jelly and horseradish cream  
Traditional smoked salmon with caviar and shallot dressing  
Jerusalem artichoke veloute with truffle croutons and parmesan  
Classic crab and prawn cocktail with tempura prawn and Mary Rose sauce

### Main Courses

#### From the carvery

Selection of roast meats from the carvery with traditional accompaniments

#### From the kitchen

Roast fillet of cod, pea puree and salsify served with a potato rosti and salsa verde  
Parsley gnocchi with glazed baby beetroot, served with rocket and parmesan salad  
All of the above are served with mixed vegetables, roast potatoes and cauliflower cheese

### Desserts

White chocolate and raspberry truffle with Grand Marnier sorbet  
Steamed sticky toffee pudding, clotted cream and butterscotch sauce  
Buttermilk panna cotta with poached winter fruits  
Cox's apple tart with almond ice cream  
Selection of Jersey and English cheese with fig roll, grapes and biscuits

**£26.50 per person**  
Price is inclusive of GST

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.